



BEEF STROGANOFF

INGREDIENTS

- 1 bag No Yolk noodles
- 1 lb. fresh mushrooms
- 2 lbs. cipollini onions, chopped
- 1 Tbsp. Worcestershire sauce
- 2 lbs. Lean beef (we usually go with round)
 - Cut into ½ inch strips

- ¼ C butter
- 2 tsp. Salt
- 1 C sour cream
- 1 can tomato paste
- 1 Tbsp. Corn starch
- 2 Tbsps. Cold water

INSTRUCTIONS

Brown meat in butter. Add mushrooms and onions. Cook 5 minutes. Add tomato paste and seasoning. Stir into meat mixture. Cover and simmer for 1 hour or until meat is tender. Bring water to a boil and cook noodles. Mix corn starch and water until smooth. Stir into meat mixture. Cook and simmer 10 minutes longer, stirring frequently. Just before serving, blend in sour cream. Serve meat mixture over noodles.

 **Counterpart**

KATE ALFREY
QUALITY ASSURANCE

